





F YOU CHOSE A CUSTOMIZED OPTION, visit the Current tab in the Blue Apron app or at blueapron.com for ingredients (denoted with an 😝 icon) and instructions tailored to you.*

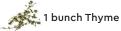
Ingredients



2 Steaks 😉



1 clove Garlic





2 10-oz New York Strip Steaks 🔄



1 Lemon



2 Tbsps Butter



1/2 lb Broccoli



3/4 lb Golden or Red Potatoes



2 Tbsps Mayonnaise



1 Prepare the vegetables

- Remove the butter from the refrigerator to soften.
- Preheat the oven to 450°F.
- · Wash and dry the fresh produce.
- Cut the **potatoes** lengthwise into 1/4-inch-thick sticks.
- Cut off and discard the bottom 1/2 inch of the broccoli stem; cut the broccoli into large florets.
- · Combine in a large bowl.



2 Roast the vegetables

- Add 2 teaspoons of olive oil to the bowl of prepared vegetables. Season with salt and pepper; toss to coat.
- Evenly divide the seasoned vegetables between two sheet pans; arrange in an even layer.
- Roast 20 to 22 minutes, or until browned and tender when pierced with a fork. Remove from the oven.



3 Prepare the remaining ingredients

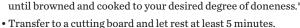
- · Meanwhile, quarter and deseed the lemon.
- Peel 1 clove of garlic; using a zester or the small side of a box grater, finely grate into a paste.
- Pick the **thyme** leaves off the stems; roughly chop the leaves.



4 Cook the steaks

- Pat the steaks dry with paper towels; season with salt and pepper on all sides.
- In a medium pan, heat 2 teaspoons of olive oil on medium-high until hot.
- · Add the seasoned steaks. Cook, turning occasionally, 8 to 10 minutes for medium-rare, or





CUSTOMIZED STEP 4 If you chose Strip Steaks

- Follow the directions in Step 4, but cook the steaks 4 to 6 minutes per side for medium-rare, or until browned and cooked to your desired degree of doneness.*

Make the aioli

• Meanwhile, in a bowl, combine the mayonnaise, the juice of 1 lemon wedge, and as much of the garlic paste as you'd like. Taste, then season with salt and pepper if desired.



6 Make the thyme butter & serve your dish

- While the steaks rest, place the softened butter in a bowl; add the juice of 1 lemon wedge and as much of the chopped thyme as you'd like. Season with salt and pepper. Stir to thoroughly combine.
- Find the lines of muscle (or grain) on the rested steaks; slice crosswise against the grain.
- \bullet Serve the sliced steaks with the roasted vegetables and aioli on the side. Top the steaks with the thyme butter. Serve the remaining lemon wedges on the side, if you'd like. Enjoy!



*An instant-read thermometer should register 145°F.



